



# The Most Amazing Chicken Recipes and Side Dishes to Try

Enjoy Your Days with Wonderful Chicken and Side  
Dishes Meals

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# Introduction



You may think that you are out of chicken recipe ideas, but we think not. We would not want you out of creating magic with a chicken. So, we made this cookbook containing new, tasty chicken recipes. We also went one step further and added amazing side dishes to go with the chicken recipes. See the magic below for yourself.



# Recipe 1

The juiciness of the chicken covered in melted peanut butter is enhanced by the sweetness of the coconut flakes and apple.

# Orange Chicken in Peanut



## Ingredients

- 300 grams chicken cutlets
- 3 tbsp. peanut butter
- ½ cup orange juice
- 1 medium-sized onion, sliced
- ¼ tsp. cooking salt
- ½ tsp. basil
- 2 tbsp. canola oil
- ¼ cup malt vinegar

## Serving size

- 4 servings

## Directions

Add basil, peanut butter, orange juice, onion, salt, and turmeric to malt vinegar in a bowl. Stir thoroughly. Allow to stand for 15 minutes.

Add chicken cutlets to vinegar mixture. Stir thoroughly then cover the bowl. Allow to marinate for 25 minutes.

Place a skillet over medium heat. Add canola oil and heat.

Transfer chicken cutlet mixture into skillet and stir-fry for 5 minutes.

Remove from heat and drain.

**Preparation time**

- 50 minutes

# Side Dish - Mayo Daikon and Coconut



## Ingredients

- 1 green pepper, sliced
- ½ cup diced daikon
- 2 apples, diced
- 2 tbsp. coconut flakes
- 3 tbsp. mayonnaise

## Directions

Transfer all ingredients into a bowl. Stir thoroughly and allow to stand for 5 minutes.

## Preparation time

- 6 minutes

# Recipe 2

The absence of salt in the crispy potato chips is well-complemented by the juicy, saucy chicken.

# Saucy Chicken with Nuts



## Ingredients

- ¼ tsp. cooking salt
- 2 tbsp. barbecue sauce
- 2 tbsp. peanut crumbs
- ½ cup fried boneless chicken cutlets
- 2 tbsp. extra-virgin olive oil

## Serving size

- 2 servings

## Directions

Combine peanut crumbs, salt, and barbecue sauce in a bowl.

Place a skillet over medium heat. Add olive oil and heat.

Transfer peanut mixture to skillet and stir-fry for 5 minutes.

Reduce heat to low heat and add chicken cutlets.

Stir-fry for 5 minutes more.

Remove from heat and drain.

## Preparation time

- 12 minutes

# Side Dish – Saltless Crispy Potato



## Ingredients

- 3 medium-sized potatoes, peeled and thinly sliced
- 2 tbsp. canola oil

## Directions

Place a skillet over medium heat. Add canola oil and heat.  
Transfer potato slices to skillet. Fry on each side for 3 minutes.  
Remove from heat.  
Drain.

## Preparation time

- 8 minutes



# Recipe 3

The sweetness of the watermelon combined with sourness of lime juice and cucumber enhances the taste of the cheesy chicken.

# Baked Cheesy Chicken



## Ingredients

- ½ tsp. thyme powder
- 600 grams boneless chicken breast cutlets
- ½ tsp. cooking salt
- 1 tsp. sugar
- ½ cup shredded cheddar cheese
- 1 cup avocado sauce
- 1 tbsp. vegetable oil

## Serving size

- 2 – 4 servings

## Directions

Preheat oven to 200°C.

Combine thyme powder, salt, sugar, cheddar cheese, avocado sauce, and vegetable oil in a bowl. Stir thoroughly and allow to stand for 15 minutes.

Transfer mixture into a coated baking pan.

Dredge chicken breast cutlets over the mixture.

Place baking pan in the oven.

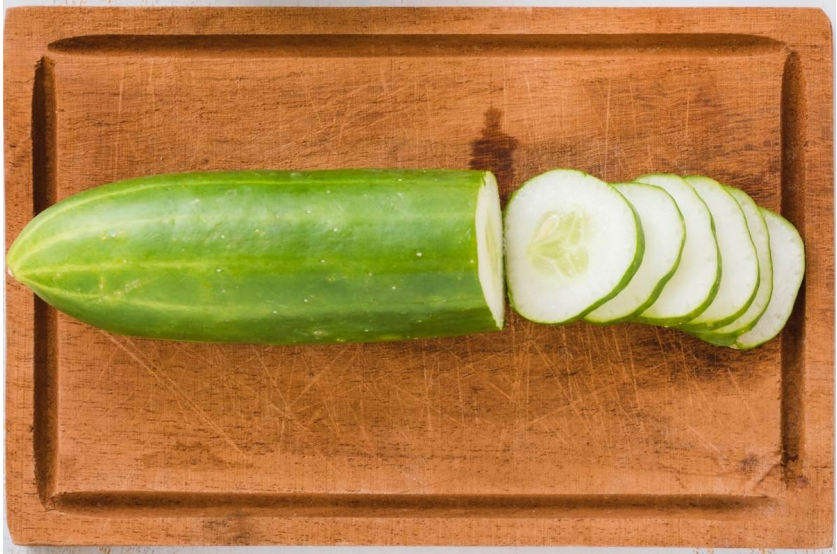
Bake for 20 minutes.

Remove from oven and allow to cool.

**Preparation time**

- 40 minutes

# Side Dish – Sour Sweet Watermelons



## Ingredients

- 2 cucumbers, thinly sliced
- 1 cup diced watermelon
- ½ cup lime juice

## Directions

Add cucumber slices and watermelon dices to a bowl.

Pour lime juice over the cucumber and watermelon.

Allow to stand for 10 minutes to soak in some of the lime juice.

Then serve.

## Preparation time

- 10 minutes

# Recipe 4

The sweetness of apple and carrot enhances the spiciness and sourness of the chicken.

# Hot Sour Chicken



## Ingredients

- 500 grams chicken breast cutlets
- 2 tbsp. chili
- $\frac{1}{4}$  cup apple cider vinegar
- $\frac{1}{4}$  cup lemon juice
- 1 tsp. cooking salt
- 1 tbsp. sesame oil
- $\frac{1}{2}$  cup water

## Serving size

- 4 – 6 servings

## Directions

Place a pot over medium heat. Add apple cider vinegar, chili, water, lemon juice, salt, and sesame oil then heat.

When vinegar mixture starts boiling, reduce heat to medium-low heat.

Then add chicken breast cutlets to the pot and cook for 18 minutes. Serve with vinegar broth.

## **Preparation time**

- 20 minutes

# Side Dish – Cabbage Carrots Sweet Salad



## Ingredients

- 1 small cabbage, sliced
- 4 carrots, sliced
- 1 apple, diced

## Directions

Toss cabbage, carrots, and apple in a bowl. Then stir thoroughly. Then serve.

## Preparation time

- 5 minutes



# Recipe 5

The sweetness and spiciness of the chicken are well-complemented by the bitter-sweet pineapple and kale salad.

# Sweet and Spicy Vanilla Chicken



## Ingredients

- 1 kg chicken breast cutlets
- 1 tsp. vanilla extract
- 2 tbsp. garlic powder
- 1 tbsp. chili powder
- 1 tsp. red pepper flakes
- 5 tbsp. almond butter
- ½ cup flour
- 2 tbsp. white sugar
- ½ tsp. cooking salt

## Serving size

- 4 – 6 servings

## Directions

Preheat oven to 220°C

Whisk garlic powder, chili powder, red pepper flakes, almond butter, flour, sugar, vanilla extract, and salt in a bowl. Cover and

allow to stand for 5 minutes.

Add chicken breast cutlets to the mixture and mix well.

Transfer chicken mixture to a coated baking pan.

Bake for 25 minutes.

Remove from oven and allow to cool.

Then serve.

**Preparation time**

- 35 minutes

# Side Dish – Pineapple and Kale Salad



## Ingredients

- 1 cup shredded kale
- 1 cup diced pineapples
- ¼ cup shredded asparagus
- 2 tbsp. apple jelly

## Directions

Toss kale, asparagus, and pineapples in a bowl. Then mix well.

Add apple jelly to the mixture and stir thoroughly.

Then serve.

## Preparation time

- 5 minutes

# Recipe 6

In this recipe, the tastiness of the chicken with peanuts is enhanced by the sweetness of the sweet potato strips. It makes it perfect for your tongue.

# Tasty Allspice Chicken with Peanuts



## Ingredients

- 250 grams boneless chicken breast
- ¼ cup malt vinegar
- 1 tsp. allspice
- 1 pinch of salt
- 3 tbsp. peanut butter
- 1 small white onion, thinly sliced
- 1 tsp. cumin
- 1 tbsp. sesame oil

## Serving size

- 2 – 4 servings

## Directions

Add allspice, salt, and cumin to malt vinegar. Marinate chicken cutlets in this mixture for 30 minutes.

Remove chicken cutlets from vinegar and mixture. Then drain.

Add peanut butter to chicken cutlets and stir thoroughly.

Place a skillet over medium heat. Add sesame oil and heat.

Add onions and stir-fry for 2 minutes.

Then add chicken cutlets to skillet and stir-fry for 3 more minutes.

Remove from heat and drain.

**Preparation time**

- 40 minutes

# Side Dish – Sweet Sweet Potato Strips



## Ingredients

- 2 sweet potatoes, cut into strips
- ½ tsp. cooking salt
- ½ tsp. chili powder
- 2 tbsp. caramel
- 2 tbsp. sesame oil

## Directions

Mix sweet potato strips, salt, and chili in a bowl.

Add caramel to the bowl and stir thoroughly. Allow to stand for 10 minutes.

Place a skillet over medium heat. Add sesame oil and heat.

Transfer seasoned sweet potato to skillet and fry each side for 3 minutes or until brown.

Remove from heat and drain.

Serve warm.

## Preparation time

- 30 minutes



# Recipe 7

The sourness from the cranberry taste of the chicken is balanced by the sweetness of the side dish. Also, the sweetness of the side dish enhances the umami taste of the chicken.

# Cranberry Chicken in Steak Sauce



## Ingredients

- 500 grams boneless chicken breast cutlets
- ¼ cup cranberry juice
- 1 small white onion, thinly sliced
- 1 tsp. nutmeg
- ½ tsp. oregano
- 1 tsp. cooking salt
- ½ cup steak sauce
- 1 tbsp. canola oil

## Serving size

- 2 – 4 servings

## Directions

Add oregano, nutmeg, and salt to cranberry juice. Mix well.

Marinate chicken breast cutlets in the cranberry mixture for 40 minutes.

Remove chicken and drain.

Place skillet over medium heat. Add canola oil and heat.

Transfer onions and chicken cutlets to skillet and stir-fry for 5 minutes.

Remove from heat and drain.

Dredge generously with steak sauce and serve.

**Preparation time**

- 55 minutes

# Side Dish – Carrots and Cabbage in Hazelnut



## Ingredients

- ½ cup shredded cabbage
- 3 carrots, diced
- 2 tbsp. hazelnut butter
- 2 tsp. white sugar

## Directions

Transfer all **Ingredients** into a bowl. Stir thoroughly and serve.

## Preparation time

- 5 minutes

# Recipe 8

The sweetness of the chocolate side dish balances the sourness of the chicken chickpea, giving you a combo to savor.

# Sour Chicken Chickpea



## Ingredients

- 600 grams chicken breast cutlets
- ½ tsp. cooking salt
- ½ cup rice vinegar
- ½ cup chickpea
- ½ cup pineapple
- 1 tbsp. tomato sauce
- ¼ cup water

## Serving size

- 4 servings

## Directions

Add all **Ingredients** to a pot and stir thoroughly.

Place pot over medium heat. Heat and cook for 23 minutes.

Remove from heat.

Serve with broth.

## Preparation time

- 25 minutes

# Side Dish – Chocolate Parsley and Beets



## Ingredients

- 1 cup chocolate chips
- ¼ cup shredded parsley
- ¼ cup shredded beetroot
- 2 tbsp. granulate sugar

## Directions

Add all **Ingredients** to a skillet.

Place skillet over medium-low heat.

Stir slowly until chocolate chips melt and cover the vegetables.

Remove from heat.

Serve warm.

## Preparation time

- 10 minutes

# Recipe 9

The slight bitterness of the Brussels sprout evens out the sweetness/umami flavor of the chicken. Brussels sprout is a rich source of antioxidant and it also helps with blood sugar regulation.



# Juicy Red Chicken



## Ingredients

- $\frac{3}{4}$  cup tomato juice
- 500 grams boneless chicken cutlets
- $\frac{3}{4}$  cup pineapple juice
- 1 tsp. cumin
- 2 garlic cloves, sliced
- $\frac{1}{2}$  tsp. red pepper flakes
- 1 tbsp. sugar
- $\frac{1}{2}$  tsp. cooking salt
- 1 tbsp. sesame oil

## Serving size

- 2 – 4 servings

## Directions

Combine tomato juice, pineapple juice, sesame oil, cumin, garlic, red pepper flakes, sugar, and salt in a bowl. Mix well.

Transfer mixture into a pot.

Place pot over medium heat. Heat for 6 minutes.

Add chicken cutlets to the pot and boil for 15 minutes.

Remove from heat.

Serve with broth.

**Preparation time**

- 25 minutes

# Side Dish – Brown Brussels



## Ingredients

- 1 cup Brussels sprouts
- 1 tbsp. almond butter

## Directions

Place skillet over medium heat.

Add almond butter to the skillet and allow to melt.

Add Brussels sprouts and stir-fry for 6 minutes until brown.

Remove from heat.

Serve.

## Preparation time

- 8 minutes

# Recipe 10

With this combo, the sourness of the side dish brings out the tastiness of the chicken.

# Tasty Cocoa Chicken



## Ingredients

- 700 grams large chicken chunks
- 1 tbsp. cocoa powder
- 2 tbsp. sugar
- 1 tsp. nutmeg
- 2 cucumbers, sliced
- 1 parsnip, sliced
- 3 tomatoes, thinly sliced
- 1 tsp. curry powder
- ½ tsp. cooking salt
- 2 tbsp. sesame oil
- 10 skewer sticks

## Serving size

2 – 4 servings

## Directions

Combine chicken chunks, sugar, cocoa powder, nutmeg, curry powder, cooking salt, and sesame oil in a bowl. Mix thoroughly. Allow to stand for 15 minutes.

Arrange the seasoned chicken on skewer sticks alongside cucumber, parsnip, and tomato slices.

Heat grill to high heat.

Place skewers on the grill.

Grill for 12 minutes, turning at intervals.

Allow to cool.

Then serve.

**Preparation time**

- 15 minutes

# Side Dish – Blueberry and Tomato Sauce

## Ingredients

- ½ cup blueberry sauce
- ¼ cup tomato sauce
- 1 tbsp. sugar

## Directions

Combine blueberry sauce and tomato sauce in a pot.

Add sugar and stir thoroughly.

Place pot over medium heat. Cook for 8 minutes.

Remove from heat.

Serve warm.

## Preparation time

- 10 minutes

# Recipe 11

This combination of banana and chicken supplies you nutrient that improves the mood. Banana also gives potassium, which is needed for muscle function. Chicken supplies protein, which helps build muscle.



# Chicken and Bulgur Wheat



## Ingredients

- 300 grams chicken cutlets
- 300 grams bulgur wheat
- $\frac{3}{4}$  cup chicken broth
- 1 tbsp. garlic powder
- 1 small onion, sliced
- 4 tbsp. avocado sauce
- $\frac{1}{2}$  tsp. cooking salt
- 1 tsp. tarragon powder
- $\frac{1}{2}$  tsp. ground black pepper
- 2 tbsp. sesame oil
- 50 grams edible mushroom

## Serving size

- 4 servings

## Directions

Place saucepan over medium heat. Add sesame oil and heat.

Add onions, chicken, mushrooms, tarragon powder, and garlic powder. Stir well then cook for 8 minutes.

Then add black pepper, avocado sauce, and salt to taste. Cook for 5 minutes.

Add bulgur wheat and chicken broth. Reduce heat to medium-low heat. Cover and cook for 20 minutes or until broth becomes thick.

Remove from heat.

Serve.

**Preparation time**

- 40 minutes

# Side Dish – Banana Balls



## Ingredients

- 150 grams banana flour
- 2 eggs
- 4 tbsp. sugar
- 2 tbsp. mayonnaise
- 3 tbsp. sesame oil

## Directions

Whisk banana flour, eggs, mayonnaise, and sugar in a bowl until dough is formed.

Roll dough into as many small balls as possible.

Place skillet over medium heat. Add sesame oil and heat.

Add dough balls to skillet and fry for 6 minutes.

Remove from heat and drain.

Serve warm.

## Preparation time

- 10 minutes

# Recipe 12

The sweetness of the chocolate parsnip evens up the spiciness of the chicken perfectly.

# Grilled Saucy Chicken with Nuts



## Ingredients

- ¼ tsp. cooking salt
- 2 tbsp. barbecue sauce
- 1 red pepper, thinly sliced
- 1 green pepper, thinly sliced
- 2 tbsp. almond nut crumbs
- 500 grams boneless chicken cutlets
- 1 tbsp. extra-virgin olive oil

## Serving size

- 2 servings

## Directions

Add salt, olive oil, almond crumbs, and cumin to barbecue sauce. Stir well.

Then add chicken cutlets to the barbecue-sauce mixture. Stir well and allow to stand for 30 minutes.

Pour equal portions of chicken mixture into 2 foil papers. Add red pepper and green pepper to each foil paper.

Wrap the foil papers and seal the edges.

Heat grill to high heat.

Place foil papers on grill and grill for 13 minutes.

Remove from heat.

Serve warm.

**Preparation time**

- 48 minutes

# Side Dish – Chocolate Parsnip



## Ingredients

- 3 parsnips, thinly sliced
- $\frac{1}{4}$  cup chocolate chips
- 1 tbsp. canola oil

## Directions

Place a skillet over medium heat. Add canola oil and heat.

Transfer chocolate chips and parsnip slices to skillet. Fry for 4 minutes.

Remove from heat.

Drain.

## Preparation time

- 8 minutes

# Recipe 13

Here, we have sweet fried plantain and sour Dijon chicken. Together in your mouth, you get to experience the perfect balance of sweetness and sourness at once.



# Sour Dijon Chicken



## Ingredients

- ½ tsp. tarragon powder
- 600 grams boneless chicken breast cutlets
- ½ tsp. cooking salt
- 1 tsp. sugar
- ½ cup Dijon mustard
- 1 cup tomato sauce
- 1 tbsp. vegetable oil

## Serving size

- 2 – 4 servings

## Directions

Season chicken cutlets with tarragon powder, salt, vegetable oil, and sugar. Allow to stand for 10 minutes.

Mix Dijon mustard and tomato sauce thoroughly. Add seasoned chicken to the mustard mixture and stir well.

Pour equal portions of the chicken-mustard mixture into 2 foil papers.

Wrap the foil papers and seal the edges.

Heat grill to high heat.

Place foil papers on grill and grill for 16 minutes.

Remove from heat.

Serve warm.

**Preparation time**

- 30 minutes

# Side Dish – Fried Plantain



## Ingredients

- 4 plantain fingers, sliced
- ½ cup orange juice
- 2 tbsp. sesame oil

## Directions

Marinate plantain slices in orange juice for 40 minutes.

Remove then drain.

Place a skillet over medium heat. Add sesame oil and heat.

Transfer plantain slices to skillet and fry on each side for 6 minutes.

Remove and drain.

Serve warm.

## Preparation time

- 55 minutes

# Recipe 14

Chicken would supply you calcium and protein needed for strong bones. Parsley is also known to support bone health. The side dish is a good source of vitamin A, which helps vision.

# Sour and Spicy Parsley Chicken



## Ingredients

- 700 grams chicken breast cutlets
- ½ cup shredded parsley
- 2 tbsp. chili
- 1 tbsp. oregano
- ¾ cup lemon juice
- 1 tsp. cooking salt
- 1 tbsp. sunflower oil
- ¼ cup water

## Serving size

- 4 – 7 servings

## Directions

Place a pot over medium heat. Add oregano, parsley, chili, water, lemon juice, salt, and sunflower oil then heat.

When the mixture starts boiling, reduce heat to medium-low heat.

Then add chicken breast cutlets to the pot and cook for 25 minutes.

Serve warm with broth.

## **Preparation time**

- 30 minutes

# Side Dish – Silverbeet and Persimmons Salad



## Ingredients

- ½ cup shredded Silverbeet, sliced
- 2 persimmons, sliced
- 1 apple, diced

## Directions

Toss Silverbeet, persimmons, and apple in a bowl. Then stir thoroughly.

Then serve.

## Preparation time

- 5 minutes

# Recipe 15

This side dish is a very good source of antioxidants. Antioxidants help the body fight stress. Then chicken supplies the body with tryptophan, which helps the body relax.



# Baked Almond Chicken



## Ingredients

- 1 kg chicken breast cutlets
- 1 tsp. almond extract
- 2 tbsp. garlic powder
- 1 tbsp. chili powder
- 1 tsp. peppercorn powder
- 5 tbsp. hazelnut butter
- ½ cup almond flour
- 2 tbsp. white sugar
- ½ tsp. cooking salt

## Serving size

- 4 – 6 servings

## Directions

Preheat oven to 200°C

Whisk garlic powder, chili powder, peppercorn powder, hazelnut butter, almond flour, sugar, almond extract, and salt in a bowl. Cover and allow to stand for 10 minutes.

Add chicken breast cutlets to the mixture and mix well.

Transfer chicken mixture to a coated baking pan.

Bake for 25 minutes.

Remove from oven and allow to cool.

Then serve.

**Preparation time**

- 38 minutes

# Side Dish – Tomato and Spinach Salad



## Ingredients

- 1 cup shredded spinach
- 3 tomatoes sliced
- 2 carrots, diced

## Directions

Puree carrots and tomatoes in a blender for 7 minutes.

Pour puree into a bowl, add shredded spinach then stir well.

Serve.

## Preparation time

- 10 minutes

# Recipe 16

In avocado, you have one of the healthiest sources of fat. Milk and chicken will do a lot for your bones.

# Grilled Almond Chicken



## Ingredients

- 500 grams boneless chicken breast cutlets
- 1 tsp. allspice
- $\frac{1}{4}$  cup oatmeal
- 1 tbsp. nutmeg
- 1 tbsp. banana flour
- 3 tbsp. almond butter
- 1 tsp. onion powder
- 1 tsp. cumin
- 1 tbsp. canola oil

## Serving size

- 2 – 4 servings

## Directions

Combine allspice, nutmeg, banana flour, onion powder, cumin, canola oil, and almond butter in a bowl. Stir thoroughly.

Then add oatmeal and chicken cutlets to the almond butter mixture. Stir well.

Divide chicken-oatmeal mixture into 4 portions. Transfer each portion into a foil paper.

Wrap each foil paper and seal at both ends.

Heat grill to high heat.

Place the foil papers on the grill and grill for 15 minutes. Turn the foil papers at intervals.

Remove from heat.

Serve warm.

**Preparation time**

- 25 minutes

# Side Dish – Milky Avocado



## Ingredients

- 2 avocados, diced
- ½ cup milk
- 2 tbsp. sugar

## Directions

Transfer all ingredients into a blender. Puree for 7 minutes. Then serve.

## Preparation time

- 10 minutes

# Recipe 17

The sweet caramel coating of the chicken is carefully balanced by the source salad side dish. The best way to understand this perfection is to taste it.



# Caramel Whole Chicken



## Ingredients

- 1 kg whole chicken
- ¼ cup caramel
- 4 garlic cloves, chopped
- ½ cup shredded Gouda cheese
- 1 tsp. nutmeg
- ½ cup shredded lettuce
- ½ cup coconut flakes
- 1 tsp. cooking salt
- ½ cup steak sauce
- 2 tbsp. olive oil

## Serving size

4 – 8 servings

## Directions

Preheat oven to 200°C.

Combine garlic cloves, Gouda cheese, nutmeg, lettuce, coconut flakes, and steak sauce in a bowl. Mix thoroughly.

Stuff this mixture inside the chicken.

Mix caramel, olive oil, and salt. Stir well.

Smear caramel mixture all over the chicken.

Place chicken in a coated baking pan.

Place the baking pan in the oven and bake for 30 minutes.

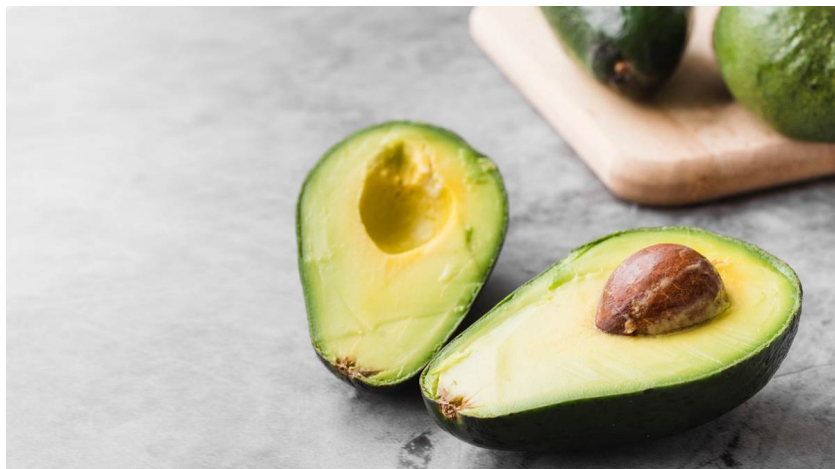
Remove from the oven.

Serve warm.

**Preparation time**

- 35 minutes

# Side Dish – Sour Avocado and Carrots



## Ingredients

- 2 avocados, sliced
- 3 carrots, sliced
- 2 tbsp. lemon juice
- 2 tsp. white sugar

## Directions

Transfer all **Ingredients** into a bowl. Stir thoroughly and serve.

## Preparation time

- 5 minutes

# Recipe 18

This chicken offers your taste buds, total sweetness. The side dish offers spiciness and sweetness. Together, you have the perfect blend.

# All Sweet Chicken



## Ingredients

- 1.5 kg whole chicken
- ½ tsp. cooking salt
- ½ cup chickpea
- ½ cup green peas
- ½ cup orange juice
- ¼ cup caramel
- 4 tbsp. tomato sauce
- 1 tbsp. sugar

## Serving size

- 4 – 8 servings

## Directions

Preheat oven to 200°C.

Combine chickpea, green peas, tomato sauce, and sugar. Mix thoroughly.

Stuff this mixture inside the chicken.

Mix caramel, orange juice, and salt. Stir well.

Smear caramel mixture all over the chicken.

Place coated chicken in a coated baking pan.

Place the baking pan in the oven and bake for 28 minutes.

Remove from the oven.

Serve warm.

**Preparation time**

- 33 minutes

# Side Dish – Spicy Daikon



## Ingredients

- 3 daikon, sliced
- ½ tsp. sage powder
- 1 tsp. chili powder
- 1 tsp. cooking salt
- 2 tbsp. sesame oil

## Directions

Season daikon with sage powder, chili powder, and salt. Place skillet over medium heat. Add sesame oil and heat. Transfer daikon to skillet and fry on each side for 5 minutes.

## Preparation time

- 12 minutes

# Recipe 19

The side dish contains coconut, which gives you dietary iron while corn gives you some vitamin Bs. Pineapple gives you potassium, which helps with muscular function.



# Juicy Yellow Chicken



## Ingredients

- 500 grams boneless chicken cutlets
- 1 cup pineapple juice
- 2 tsp. curry powder
- 2 garlic cloves, sliced
- 1 tbsp. onion powder
- ½ tsp. paprika
- 1 tbsp. sugar
- ½ tsp. cooking salt
- 1 tbsp. sesame oil

## Serving size

- 2 – 4 servings

## Directions

Combine pineapple juice, sesame oil, curry powder, garlic, onion powder, paprika, sugar, and salt in a bowl. Mix well.

Transfer mixture into a pot.

Place pot over medium heat. Heat for 8 minutes.

Add chicken cutlets to the pot and boil for 18 minutes.

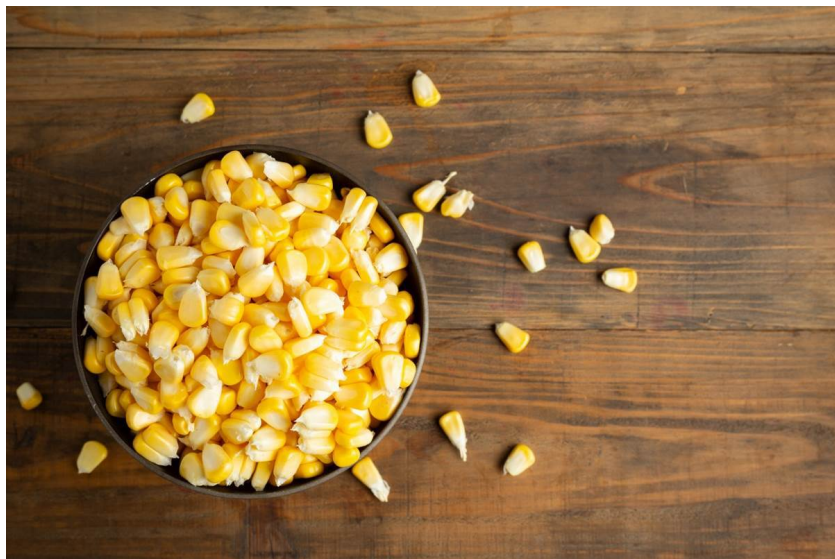
Remove from heat.

Serve with broth.

**Preparation time**

- 30 minutes

# Side Dish – Sour Corn Salad



## Ingredients

- ½ cup lemon juice
- ½ cup cooked corn kernels
- ½ cup shredded green onions
- ½ cup coconut flakes

## Directions

Combine all ingredients in a pot.

Place pot over medium heat. Heat for 4 minutes.

Remove from heat and allow to cool.

## Preparation time

- 7 minutes

# Recipe 20

With this combo, the sourness of the side dish brings out the tastiness of the chicken.

# Chocolate Chicken



## Ingredients

- 1 kg whole chicken
- ½ tsp. cooking salt
- 1 cup chocolate chips
- 1 tbsp. sugar
- ¼ cup hazelnut butter
- ¼ cup beetroots, shredded
- ¼ cup radish, shredded
- ¼ cup shredded celery

## Serving size

- 4 – 8 servings

## Directions

Preheat oven to 220°C.

Combine beetroots, radish, celery, and salt. Mix thoroughly.

Stuff this mixture inside the chicken.

Mix chocolate chips, sugar, and hazelnut butter. Stir well.

Smear butter mixture all over the chicken.

Place coated chicken in a coated baking pan.

Place the baking pan in the oven and bake for 30minutes.

Remove from the oven.

Serve warm.

**Preparation time**

- 33 minutes

# Side Dish – Greens in Sauce



## Ingredients

- ½ cup steak sauce
- ½ cup shredded parsley
- ¼ cup shredded broccoli
- 1 tbsp. sugar
- 1 tbsp. lemon juice

## Directions

Combine all ingredients and stir thoroughly.

Allow to stand for 10 minutes. Then serve.

## Preparation time

- 12 minutes

# Conclusion

No doubt, we have given you the best chicken recipes. But our job is not complete until these amazing chicken recipes teach your taste buds what it feels like to be the sun. Until your taste buds feel that way, you have not fully unlocked these recipes.



# Author's Afterthoughts



I can describe how grateful I am for buying this book. Every book purchased shows me that people are learning from my experience, my content. I become a writer because it is the best way to share my experience and skills.

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*Yours Truly*

*Ava Archer*

# About the Author

There is no one more interested in gastronomy like Ava Archer is. The first thing that made her fall in love with food and cooking was seeing her grandmother cooking. That was the first time when she saw how one meal can be made perfect if you just do it with love. For her, love is the most important ingredient in one meal.

Through the years she dedicated her life in traveling in different countries to learn traditional recipes. But also she made sure to learn about modern cuisine too. With a combination of both, she started an experiment with food to create unique and mouthwatering recipes.

In her books, you can find many types of recipes. Traditional, modern and her creations. But most importantly each recipe is explained carefully so that even beginners can start making recipes that everyone will love.

But she is not only focused on sharing her experience with the recipes. She is still researching and traveling so that she can always have something to share with the world.

She believes that everyone can create a masterpiece all that you need is to be willing to make even the weirdest combinations. You never know what can come out, maybe even the next worldwide famous meal.

